

# Green Beans with Tomatoes and Basil

**Makes:** 6 Servings

## Ingredients

**1 pound** green beans (ends snipped)  
**1 tablespoon** olive oil  
**1** onion (small, finely chopped)  
**1 can** tomatoes (14-oz can, drained and chopped)  
**1 tablespoon** basil (fresh or 1/2 teaspoon dried)  
**1 tablespoon** parsley (fresh or 1/2 teaspoon dried)  
salt and pepper (to taste, optional)

## Directions

1. Cook beans in a large saucepan of boiling water for 5 minutes; beans will still be crisp. Drain and rinse under cold running water. Set aside.
2. In a large frying pan, heat olive oil over medium heat. Add onion and cook 2-3 minutes until softened.
3. Add tomatoes, basil and parsley. Cook 3 minutes to heat and combine flavors.
4. Stir beans into pan and cook 5-6 minutes. Season with salt and pepper (optional).